



HYSPA

TERRE SICILIANE IGT



The area's warm, dry and windy climate, together with temperatures mitigated by its proximity to the sea, also make it a natural habitat for international varieties such as Cabernet Sauvignon, Cabernet Franc, Syrah and Petit Verdot. The area's exposure to the sun guarantees long, complex maturation that gives the wine an excellent structure and extraction.

APPELLATION Terre Siciliane IGT

GRAPE VARIETY 30% Cabernet Sauvignon, 30% Cabernet Franc, 20% Syrah, 20% Petit Verdot

VINEYARD Various plots in Contrada Graffetta

SOIL Rich in marine limestone, fertile and generous

VINEYARD SIZE 4 ha

VINEYARD AGE 8 years old

EXPOSURE South

AVERAGE ALTITUDE 40m a.s.l.

VINEYARD DENSITY 6,500 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST Late-September, mid-October

MACERATION At a temperature of about 28°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING 6 months in tonneaux and a further 6 months in the bottle.

ANNUAL PRODUCTION About 50,000 bottles

SENSORY PROFILE An intense, dense color. The nose has notes of ripe red fruit, accompanied by shades of leather. In the mouth it is full-bodied and velvety, with a soft and juicy finish.

PAIRING Grilled meat and mature cheeses.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ
vini e relais

